

Appendix 1

This list represents our best estimates for most of the glassware. We frequently purchased discount glasses, so some names are informal, in-house terms we created for unique or non-standard glassware.

- Shot Glass 1.25oz
- Rocks Glass 3oz to 4.5oz
- Flutes 2oz to 4oz
- Small Wine Glass / Globe 6oz
- Bucket Glass / Whiskey Glass / Old Fashioned 8oz
- Irish Coffee Glass 8.5oz
- Potion Bottle 6.5 to 8oz
- Coupe Glass 7oz
- Half Pilsner / Half Pint 8oz
- Martini 7oz to 9oz
- Wine Glass 9oz
- Collins / Highball Glass 9oz to 11oz
- Retro Glassware 8-10oz
- Metal Mug 10oz
- Mug / Brandy Snifter / Mason Jar 12oz
- Large Wine Glass 11oz to 14oz
- Hurricane 11oz to 14.5oz
- Mixing Glass 12oz to 14oz
- Drop Shot 1.5oz and Pounder
- Pounder/Soda/To-go 14oz to 16oz
- Heat Proof Container 14oz to 20oz
- Sealable Container 32oz
- Stein 34oz
- Growler/Pitcher 64oz

Appendix 2

Measuring and Mixing Techniques Guide

Measuring Ingredients

Standard Measurements:

- Ounces (oz): Used for most liquid ingredients. Common amounts are 0.5 oz, 1 oz, 1.5 oz, and 2 oz.
- Teaspoon (tsp): A small measure used for potent ingredients. Equivalent to 1/6 oz.
- Dash: Approximately 1/8 teaspoon, often used for bitters.
- Splash: A very small, unmeasured amount, generally around 1/4 oz or less. Used for potent or finishing ingredients to add a hint of flavor without overpowering.
- Fill: Used to top off a drink with a mixer until the glass is full.
- Fill Equal Parts: Fill with a combination of ingredients in equal measures, typically used for mixers. For example, if filling with two mixers, add half of each until the glass is full.

Tips:

- Use a jigger for accurate liquid measurements.
- For dashes and drops, pour carefully or use a dropper for consistency.
- For ingredients like muddled herbs or fruit, adjust measurements based on preference for intensity.

Mixing Techniques

Drop Shots

Drop shots are made by dropping a filled shot glass into a larger glass filled with a mixer. They are typically served with an energy drink or soda as the base.

Steps: 1. Prepare the shot glass with the specified ingredients. 2. Fill a larger glass about 1/3 full with the mixer. 3. Drop the shot glass into the larger glass. 4. Consume immediately for a burst of combined flavors.

Shake and Strain

Used for chilled drinks without ice.

Steps: 1. Add ingredients and ice to a shaker. 2. Shake vigorously for 10-15 seconds. 3. Strain into a serving glass, leaving ice behind.

Stir in Shaker

Used for cocktails that need gentle mixing.

Steps: 1. Combine ingredients with ice in a mixing glass. 2. Stir until well-chilled. 3. Strain into a glass without ice.

Muddle in Glass Then Ice

This technique releases flavors from ingredients like herbs or fruit.

Steps: 1. Place ingredients in the bottom of a glass. 2. Press firmly with a muddler to release juices and oils. 3. Add ice and other ingredients.

Muddling Only

For drinks requiring intense flavor from herbs or fruits.

Steps: 1. Add ingredients like mint or fruit slices to the bottom of a glass. 2. Use a muddler to crush ingredients until juices are extracted. 3. Proceed to add other ingredients or serve as is.

Layering

For creating visually distinct layers.

Steps: 1. Hold a bar spoon near the surface of the last layer. 2. Slowly pour the next ingredient over the spoon's back to layer.

Trashcan Method

Typically for energy drinks or sodas with spirits.

Steps: 1. Partially fill a glass with spirits and mixers. 2. Open a soda can and tip it upside down into the glass.

Build in Glass

Ingredients are added directly to the serving glass.

Steps: 1. Add ice (if required). 2. Pour each ingredient in the listed order.

Shake and Pour

Includes ice.

Steps: 1. Combine ingredients and ice in a shaker. 2. Shake briefly and pour everything into the glass.

Float

A gentle pour to keep an ingredient on top.

Steps: 1. Use the back of a spoon just above the drink. 2. Pour slowly to let the ingredient rest on top.

Stir in Glass

For drinks that are simple and require minimal dilution.

Steps: 1. Add ingredients and ice to a glass. 2. Stir gently to combine.

Muddle and Shake

Used for cocktails needing both flavor release and chilling.

Steps: 1. Muddle ingredients in the shaker. 2. Add remaining ingredients and ice, then shake.